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DERWENT-WEEK: 200346

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TITLE: Tea beverage and its production technology

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PATENT-ASSIGNEE: WU X[WUXXI]

PRIORITY-DATA: 2002CN-0127917 (December 2, 2002)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
CN 1409979 A	April 16, 2003	N/A	000	A23F 003/14

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-DATE
CN 1409979A	N/A	2002CN-0127917	December 2, 2002

INT-CL (IPC): A23F003/14

ABSTRACTED-PUB-NO: CN 1409979A

BASIC-ABSTRACT:

NOVELTY - A novel tea beverage in the form of superfine powder or liquid is prepared from finished green tea, black tea and jasmine tea through screening, drying, airflow pulverizing, and sieving to make up a superfine dry tea powder and packaged in aluminium foil. Its advantages are good colour, smell and taste, and easy absorption of its nutrients.

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: D13

CPI-CODES: D03-D02; D03-H01G;

----- KWIC -----

Basic Abstract Text - ABTX (1):

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